
JADE
LANTERN

TROPICAL DRINKS



Mai Tai 1.95
MAI-TAI MEANS "THE BEST" IN TAHITIAN. THE MOST POPULAR RUM DRINK OF THE ISLAND. TRY IT AND YOU'LL KNOW WHY.



Navy Grog 1.95
A TRIBUTE TO ALL THOSE WHO SAIL THE SEVEN SEAS. A HEARTY DRINK THAT SEPARATES THE MEN FROM THE BOYS.



Scorpion 2.25
SWEET NECTAR OF THE ISLAND — A RARE MIXTURE OF FRUIT JUICES, LIGHT RUM AND BRANDY. A FLOATING GARDENIA LENDS ENCHANTMENT.



Hawaiian Horizon 2.25
COOL AND DELIGHTFUL WITH A REFRESHING TASTE OF ALMONDS SERVED IN A FRESH PINEAPPLE SHELL — A FAVORITE IN THE ISLANDS



Fog Cutter 1.95
RUM, BRANDY AND GIN COMBINE TO MAKE THIS EXCITING DRINK STRONG ENOUGH TO PENETRATE ANY FOG.



Volcanic Flame 2.25
AN EXPLOSIVE ONE, SERVED WITH FLAMING RUM

Jade Lantern Punch 1.95
MADE WITH JAMAICA RUM, FRUIT JUICES AND A TOUCH OF OUR SECRET. GUARANTEED TO PLEASE YOU.

Lover's Paradise 2.95
(FOR TWO)
ROMANTIC NAME FOR A DELIGHTFUL DRINK — IT TAKES TWO TO GET THERE.

Banana Daiquiri 1.25
Zombie 2.25

Pineapple Daiquiri 1.25
Pina Colada 1.95

COCKTAILS

Manhattan	1.10	Whiskey Sour	1.20
Martini	1.10	Scotch Sour	1.20
Old Fashioned	1.10	Apricot Sour	1.20
Gimlet	1.10	Orange Blossom	1.10
Daiquiri	1.10	Black Russian	1.25
Frozen Daiquiri	1.50	Pink Lady	1.25
Side Car	1.20	Gretchinoya	1.40
Pink Squirrel	1.40		
Stinger	1.30		
Alexander	1.40		
Bloody Mary	1.10		
Screw Driver	1.10		
Rob Roy	1.25		
Champagne	1.25		

TALL DRINKS

Singapore Sling	1.50	Gin & Tonic	1.20
Planter's Punch	1.50	Sea Gin Fizz	1.20
Highballs	1.00	Tom Collins	1.20
Cuba Libre	1.20		

SCOTCH

Johnnie Walker (Black)	1.40
Chivas Regal 12	1.40
Glen's 12	1.40
Ambassador 12	1.40

RYE & BOURBON

Seagram's V.O.	1.00
Jack Daniel's	1.20
Canadian Club	1.10

CHAMPAGNE

Imported b/oz 2.50 &c. 14.00
Domestic b/oz 3.50 &c. 7.00

CORDIALS

Creme de Menthe	1.20
B & B	1.40
Benedictine	1.20
Tia Maria	1.20
Grand Marnier	1.20
Kahlua	1.20

COGNAC

Courvoisier V.S.O.P.	1.20
Remy Martin V.S.O.P.	1.40

BEER

Imported .85 Domestic .65

PLEASE INQUIRE ABOUT OUR COMPLETE SELECTION OF FINE WINES

POLYNESIAN DELIGHTS

TO START
May we suggest . . .

Pu Pu Platter



THE FLAMING APPETIZER
You may toast all those exotic Appetizers right on your table — a tantalizing beginning.
5.00 FOR TWO PERSONS • 2.50 Extra For Each Addition

TO CONTINUE . . .

Lychee Boko Duck
Boneless Duck, braised and then fried to a crisp brown, garnished with imported Lychees and sliced Pineapples. On special Island Sauce adds more flavor to this popular dish.
4.95

Shrimp Singapore
Jumbo Shrimp stuffed with minced Shrimp and Pork, pan fried to perfection, and served with a light peppery sauce.
4.50

Pineapple Chicken
Tender breast meat, breaded and golden fried, topped with pineapple and served with a flaming sauce.
4.50

T-Par Steak
Tender fillet of beef, prepared in the traditional Island manner in a bed of sauteed onions and served with Mushroom Sauce.
5.25

Lobster Hawaii
Fresh Lobstertails and Jumbo Shrimp, seasoned with Island spices, simmered with fresh vegetables and served with a light coconut sauce.
5.95

CANTONESE SELECTIONS

Appetizers

EGG ROLLS (2) 1.20 — BARBECUED SPARERIBS Large 3.75 Small 1.95 — SHRIMP TOAST (4) 2.00
SLICED ROAST PORK 1.75 — SPECIAL COMBINATION APPETIZERS (For 2) 3.20 — DEM SEN (4) 1.80
FANTAIL SHRIMP (4) 1.80 — GEE BOR GAI (4) 1.80

Soups

ROAST PORK WONTON	.60
EGG DROP	.50
CHICK NOODLE or RICE	.50
EGG DROP WONTON	.75

Soups For Two

HOT and SOUR	1.95	SUBGUM WONTON	1.95
SAW SIBE E	1.75	O. O.	1.75
CREAM OF CORN with MINCED CHICKEN			1.95
JADE LANTERN SPECIAL (Winter Melon)			2.50

Pork, Beef & Chicken

CHARSUE DING	3.75
ALMOND GAI DING	3.95
MOO GOO GAI PAN	3.95
ROAST PORK or BEEF with SNOW PEAPODS	4.25
ROAST PORK or BEEF with MUSHROOMS	3.95

Sweet and Sour

SPARERIBS	3.50
PORK	3.50
SHRIMP	3.95
CHICKEN	3.50

Seafood

LOBSTER CANTONESE	4.95
SHRIMP with LOBSTER SAUCE	3.95
CHOW HA KEW	3.95
HOR HIP HAR	4.50

Egg Foo Young

ROAST PORK	2.50
BEEF	2.75
CHICKEN	2.50
SHRIMP	2.75

Chow Mein

SUB GUM	3.00
BEEF	2.75
CHICKEN	2.25
SHRIMP	2.75

Chop Suey

CHICKEN	2.50
BEEF	3.00
SHRIMP	3.00
VEGETABLE	2.50

Lo Mein

ROAST PORK	2.75
SHRIMP	3.75
BEEF	3.25
CHICKEN	2.75

Fried Rice

ROAST PORK	2.25
SHRIMP	2.75
CHICKEN	2.50
YOUNG CHOP	3.25

Desserts

FRENCH ICE CREAM .50 — PINEAPPLE CHUNKS .50 — CHINESE HONEY CAKE .40
PRESERVED GINGER .95 — JELLO .40 — ALMOND COOKIES .40
SPECIAL ORIENTAL FRUIT COMBINATION (For 2) 2.00 — FRESH MELON IN SEASON .95

OUR CHEF'S SUGGESTIONS

Jade Lantern Steak

Selected Sirloin Steak broiled to the exact tenderness. Served over Bok Choy and Snow Peapods, with Jade Lantern's own special sauce, on a sizzling platter.

5.25

Wor Shoo Opp
(PRESSED DUCK)

Boneless Long Island Ducklings braised, pressed in water chestnut flour and deep fried. Served with a delicious dark sauce.

4.25

Fung Wong Gai

Virginia Ham slice between boneless white Chicken meat, lightly breaded and deep fried. Served with delectable Oriental vegetables.

4.25

Sub Gum Wor Ba

Fresh Lobster meat, Roast Pork and white meat Chicken, combined with black mushrooms, choice fresh Chinese vegetables, bamboo shoots and water chestnuts. Served in a bed of sizzling rice.

5.75

Steak Kew

Cubed prime tenderloin of Beef, wine-marinated and combined with heart of Bok Choy, black mushrooms, snow peapods, water chestnuts and bamboo shoots.

5.50

Triple Delight

Roast Pork, white meat Chicken and fresh Lobster cubes blended with selected Chinese vegetables in a tantalizing Jade Lantern sauce.

4.95

Sweet & Sour Whole Sea Bass

Whole fresh Sea Bass, crisply braised, garnished with imported mixed pickled vegetable and served in a sweet and pungent sauce.

4.50

Sub Gum Won Ton

Cubes of fresh Lobster, white meat Chicken, Roast Pork and Shrimp blended with selected Chinese vegetables in an exotic sauce garnished with crisp Wontons.

5.95

Crabmeat with Straw Mushrooms

King Crabmeat sauteed with straw mushrooms and served with a special light sauce.

5.50

Lobster Gai Kew

Fresh Lobster meat and white meat Chicken cut in cubes and stir-fried with fresh vegetables.

5.50

Seafood Festival 6.75

Chunks of fresh Lobster, Crabmeat, Shrimp and Scallops, blended with Chinese vegetables in our special light sauce.

MANDARIN & SZECHUAN SPECIALTIES

HOT SPICED SHREDDED BEEF	3.95
KUNG BO CHICKEN	3.75
HOT SPICED SHRIMP	4.75
SLICED PORK, PEKING STYLE	3.75
MOO SHI PORK with 4 pancakes	4.25
(additional pancakes 20c each)	

HOUSE DINNERS

Jade Lantern Gourmet Dinner

FOR TWO PERSONS OR MORE

6.50 Per Person

Dinner includes Appetizers, Soup, Entrees and Desserts. Your Captain will select the dishes from the Menu and make up a Complete Dinner tailored to your individual taste.

Jade Lantern Chef's Dinner

FOR TWO PERSONS OR MORE

10.00 Per Person

Depending on the number of persons in your party, your Captain will consult with the Chef, who will personally manage a special menu for you. Dinner includes Pu-Pu Platter, Soup, Choice of Main Dishes and Desserts. Many dishes will be on special that they are not to be found in this menu.

• After Dinner Drink 'on the house' with Chef's Dinner •

AMERICAN MENU

Appetizers

SHRIMP COCKTAIL 1.95 FRUIT COCKTAIL .75 FRUIT JUICES .45

Steaks, Chops & Seafood

FRIED JUMBO SHRIMP 3.25 BROILED PORK CHOPS 3.25

BROILED WHOLE LOBSTER 5.95 SIRLOIN STEAK 6.95

FILET MIGNON 6.95

Beverages

COFFEE .30 ICED TEA .30 SOFT DRINKS .40

(Minimum Charge $1.70 per Person)

Jade Lantern
FAMILY DINNER
4.25 PER PERSON

Choice of Soup or Juice

WONTON SOUP CONSOMME with RICE or NOODLE EGG DROP SOUP

TOMATO JUICE GRAPEFRUIT JUICE

*Assorted Appetizers

Per Person

BABY EGG ROLL SHRIMP TOAST BARBECUED CHICKEN WINGS

Entrees

For 2 Persons	Select 1 from Group A and 1 from Group B
For 3 Persons	Select 1 from Group A and 2 from Group B
For 4 Persons	Select 2 from Group A and 2 from Group B
For 5 Persons	Select 2 from Group A and 3 from Group B
For 6 Persons	Select 3 from Group A and 3 from Group B

GROUP A	GROUP B
A 1 MOO GOO GAI PAN	B 1 BEEF CHOP SUEY
A 2 BOR SHU OPP	B 2 CHICKEN CHOW MEIN
A 3 SWEET & SOUR PORK	B 3 ROAST PORK with CHINESE VEGETABLES
A 4 SHRIMP with LOBSTER SAUCE	B 4 VEGETABLE CHOW MEIN
A 5 BARBECUED SPARERIBS — Large	B 5 SHRIMP EGG FOO YOUNG
A 6 YANG CHOW FRIED RICE	B 6 ROAST PORK BEAN SPROUTS
A 7 BEEF with SNOW PEAPODS	B 7 GREEN PEPPER STEAK
A 8 ROAST PORK DING with ALMONDS	B 8 SHRIMP FRIED RICE
A 9 LOBSTER CANTONESE	B 9 BEEF with BEAN CURD
A10 MINCED BEEF	B10 SWEET & SOUR CHICKEN
A11 CHOW HA KEN	B11 ROAST PORK FRIED RICE
A12 ALMOND GAI DING	B12 SHRIMP LO MEIN

Choice of Desserts

ICE CREAM JELLO SHERBET FORTUNE COOKIES

EACH EXTRA PLATE SERVICE $1.00

Visit Our



TIKI TIKI

LOUNGE

. . . FOR A LATE SNACK AND A DRINK OR TIKI
BEFORE YOU CALL IT A NIGHT.

ITS INTIMATE AND RELAXING ATMOSPHERE
WILL RENEW YOUR SPIRITS, SOOTHE YOUR NERVES . . . AND PREPARE YOU
FOR A BRIGHTER TOMORROW . . .

Parties ! Parties !



FROM A SMALL GATHERING TO A LARGE FORMAL AFFAIR .
OUR BANQUET MANAGER WILL BE HAPPY TO ASSIST YOU
IN THE PLANNING

MAKE YOUR RESERVATIONS WELL IN ADVANCE
TO INSURE THE AVAILABILITY OF YOUR CHOSEN DATE

Welcome to the Jade Lantern . . .

OUR DESIRE IS to serve you the finest food in the most attentive and courteous manner so that your visit with us will be enjoyable and relaxing

WE SINCERELY HOPE you will depart with pleasant memories until you return.

IF YOU ARE SATISFIED - please tell your friends about us. However we would also welcome your suggestions or criticisms. For there is always room for improvement, and we know we will only benefit if you take enough to tell us

Thank you,
JADE LANTERN

JADE LANTERN 525 Rt. 303 • Blauvelt, N.Y. 10913 • Phone 914 / 359-5530 王宇